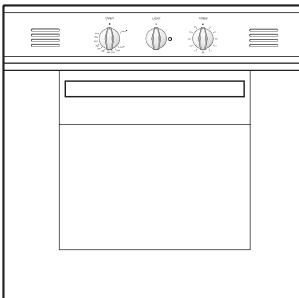
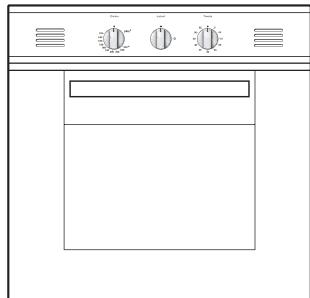




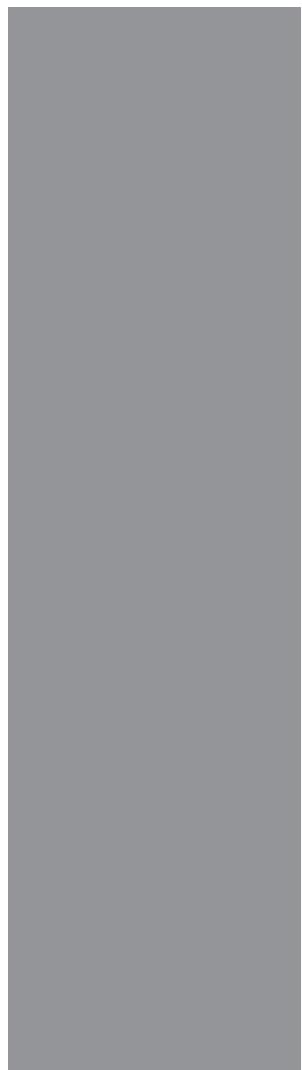
Gas Ovens

CD 308/1.. - SC 309..

Manual for Installation, Use and Maintenance



|C|D|A|



Important

This appliance is designed and manufactured solely for the cooking of domestic (household) food and is not suitable for any non domestic application and therefore should not be used in a commercial environment.

The appliance guarantee will be void if the appliance is used within a non domestic environment i.e. a semi commercial, commercial or communal environment.

The CDA Group Ltd cannot be held responsible for injuries or losses caused by incorrect use or installation of this product. Please note that CDA reserve the right to invalidate the guarantee supplied with this product following incorrect installation or misuse of the appliance.

Appliance Information:

Please enter the details on the appliance rating plate below for reference, to assist CDA Customer Care in the event of a fault with your appliance and to register your appliance for guarantee purposes.

Appliance Model	
Serial Number	

Declaration of CE Conformity

This oven has been designed, constructed and marketed in compliance with:

- Safety requirements of EU Directive "Gas" 2009/142/EC;
- Safety requirements of EU Directive "Low Voltage" 2006/95/EC;
- Protection requirements of EU Directive "EMC" 2004/108/EC;
- Requirements of EU Directive 93/68/EEC.

Before Using for the First Time

- Read the instructions carefully before installing and using the appliance.
- After unpacking the appliance, check that it is not damaged. In case of doubt, do not use the appliance and contact your supplier or a qualified engineer.
- Remove all the packing materials (i.e. plastic bags, polystyrene foam, etc.) and do not leave it around within easy reach of children, as these may cause serious injuries. The packaging materials are recyclable.
- Do not attempt to modify the technical characteristics of the appliance, as it may become dangerous to use.
- The appliance should be installed and all the gas/electrical connections made by a qualified engineer in compliance with local regulations in force and following the manufacturer's instructions.

Important Precautions and Recommendations for Use of Electrical Appliances

Use of any electrical appliance implies the necessity to follow a series of fundamental rules. In particular:

- never touch the appliance with wet hands or feet;
- do not operate the appliance barefooted;
- do not allow children or disabled people to use the appliance without your supervision.

The manufacturer cannot be held responsible for any damages caused by improper, incorrect or unreasonable use of the appliance.

Using the Oven for the First Time

You are advised to carry out the following operations:

- Assemble the interior of the oven as described under the heading "Cleaning and maintenance"
- Switch the empty oven ON at maximum temperature for about two hours to eliminate traces of grease and smell from the components.
- Let the oven cool down, switch off the electrical supply, then clean the inside of the oven with a cloth soaked in water and neutral detergent and dry thoroughly.

Important Safeguards and Recommendations

- Do not carry out any cleaning or maintenance without first disconnecting the appliance from the electrical supply.
- During and after use of the oven, certain parts will become very hot. Do not touch hot parts.
- After use always ensure that the control knobs are in the **OFF** position (● - ○).
- Household appliances are not intended to be played with by children.
- Keep children away from the oven during use.
- Children, or persons with a disability which limits their ability to use the appliance, should have a responsible person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.

WARNING

When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

- **Fire Risk!** Do not store inflammable materials inside the oven.
- Always use oven gloves when removing the shelf and food tray from the oven whilst hot.
- Clean the oven regularly and do not allow fat or oils to build up in the oven base or trays. Remove spillages as soon as they occur.
- Do not line the oven walls with aluminium foil. Do not place baking trays or the drip tray on the base of the oven chamber.
- Always stand back from the oven when opening the oven door to allow steam and hot air to escape before removing the food.
- Do not hang towels, dishcloths or other items on the cooker or its handle – as this could be a fire hazard.
- Make sure that electrical cords connecting other appliances in the proximity cannot become entrapped in the oven door.
- Before disposing of an unwanted appliance, it is recommended that it is made inoperative and that all potentially hazardous parts are made harmless.
- **Important:** This appliance has been designed for domestic use only. The appliance is **NOT** suitable for use within a semi-commercial, commercial or communal environment.
- **Safe food handling:** leave food in the oven for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.

Control Panel

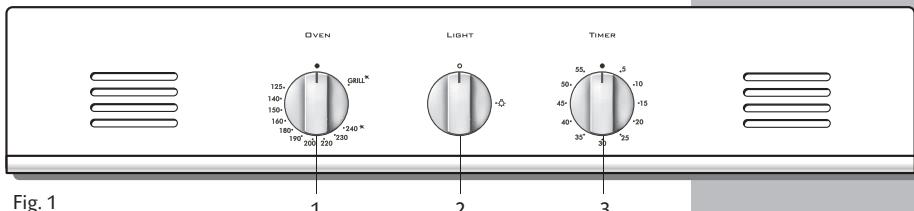


Fig. 1

Controls Description

1. Oven/grill gas control knob
2. Oven light selector
3. 60' timer.

Oven Features

General Features

The oven is furnished completely clean. It is advisable, however, upon first use, to turn the oven on to the maximum temperature to eliminate possible traces of grease from the burner.
The same operation may be done with the grill burner.

According to the models, the following versions will be available:

- One gas burner (3,00 kW), located at the bottom, providing self-ignition and safety device
- One gas grill (2,30 kW), placed on the top, providing self-ignition and safety device.

IMPORTANT:

Ovens are supplied with a cooling device for the control panel.

The cooling fan switches on automatically, and will continue to run even if the oven is switched off, until the correct temperature is reached.

Attention: the oven door becomes very hot during operation.

Keep children away.

Warning:

The door is hot, use the handle.

ATTENTION - MOST IMPORTANT

Pay special attention not to touch the hot heating element inside the oven cavity.

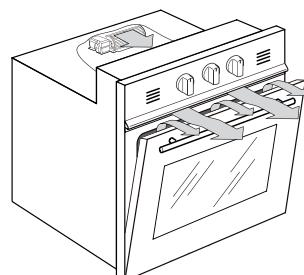


WARNING!!



The grill burner must be used with the door ajar only.
The cooling fan air flow (below the control panel) allows a correct discharging of the hot air coming from the inside of the cavity.

Do not use the grill burner if the cooling fan is not operating (e.g. mains failure, cooling fan broken).



Thermostat Knob

The values from **125°** to **•240*** printed on the facia panel around the thermostat knob (fig. 2) show in a growing sequence the oven temperature in °C.

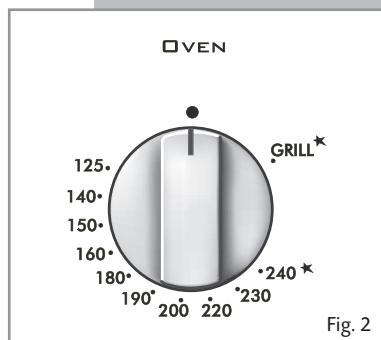


Fig. 2

Timer

The timer can be set to a maximum of 60 minutes. Turn the dial clockwise to the maximum setting of 60 minutes then turn it anti-clockwise until it reaches the desired time. When the set time expires the timer bell will sound.

Note:

The oven will not switch itself off at the end of the timed period.

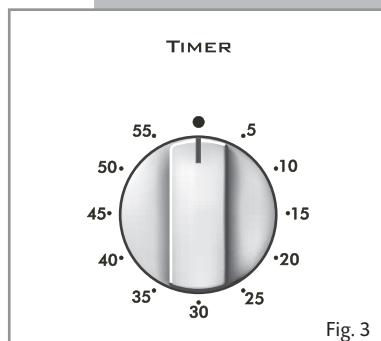


Fig. 3

Caution:

- If the burner is accidentally extinguished, turn the gas off at the control knob and wait at least 1 minute before attempting to relight.
- Gas appliances produce heat and humidity in the environment in which they are installed. Ensure that the cooking area is well ventilated by opening the natural ventilation grilles or by installing an extractor hood connected to an outlet duct.
- If the appliance is used for a prolonged time it may be necessary to provide further ventilation by opening a window or by increasing the suction power of the extractor hood (if fitted).

Lighting of Oven Burner

The thermostatic tap controlling the gas supply to the burner is equipped with a safety device which automatically stops the gas flow in case of flame extinction. The temperature is constantly maintained on the set value.

The electric ignition starts up by pressing the thermostat knob.

A safety device prevents the electric ignition from functioning when the oven door is shut.

To light the burner, you need to:

- 1 – Fully open the oven door.
- 2 – Press the thermostat knob (fig. 2) thoroughly to start up the electric ignition and, keeping the knob under pressure turn it anti-clockwise (fig. 4) to position **•240 ***.
Never continue this operation for more than 15 seconds. If the burner has still not ignited, wait for about 1 minute prior to repeating the ignition.
To light the oven manually, approach a flame to the hole "A" of the floor (fig. 5), then press and turn the thermostat knob.
- 3 – Wait about ten seconds after lighting the burner to release the knob (priming time of the thermocouple).
- 4 – Adjust the thermostat knob on the desired setting.

If the flame extinguishes for any reason, the safety valve will automatically shut off the gas supply to the burner.

To re-light the burner, first turn the oven control knob to position **●**, wait for at least 1 minute and then repeat the lighting procedure.

For a correct pre-heating, we suggest to remove tray and shelf from the oven and introduce them again after 15 minutes.

ATTENTION: In case of manual lighting, never turn the thermostat tap before approaching a flame to the hole "A" of the floor.

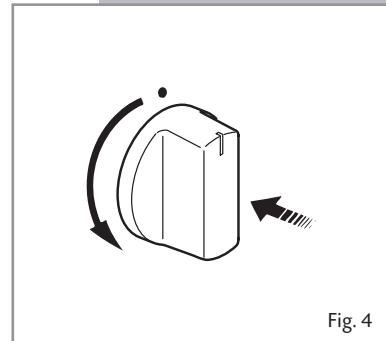


Fig. 4

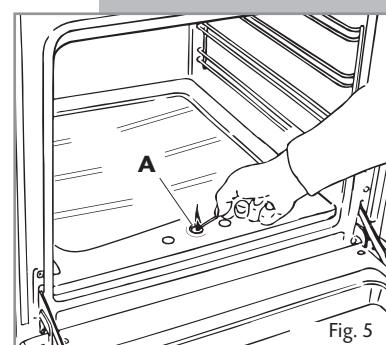


Fig. 5

Lighting of Gas Grill Burner

The thermostatic tap controlling the gas supply to the burner is equipped with a safety device which automatically stops the gas flow in case of flame extinction.

The electric ignition starts up by pressing the thermostat knob.

A safety device prevents the electric ignition from functioning when the oven door is shut.

To turn on the grill burner:

- 1) Open the oven door.
- 2) Press thoroughly and turn clockwise the oven gas thermostat knob fig. 6 to set symbol **GRILL***.
To light the grill manually, put a flame to the right and left side of the burner for 2-3 seconds after the thermostat has been opened (fig. 7).
- 3) Wait about ten seconds after the burner lighting before releasing the knob (time of priming of the valve).

Should the flame of the burner extinguish for any reason, the safety valve will cut off automatically the gas flow to the thermostat.

IMPORTANT: In case of accidental extinction of the burner, turn off the control knob and wait at least one minute before trying to ignite again.

For correct use see chapter "TRADITIONAL GRILLING".

Remember to keep children away from the appliance when you use the grill or oven, since these parts become very hot.

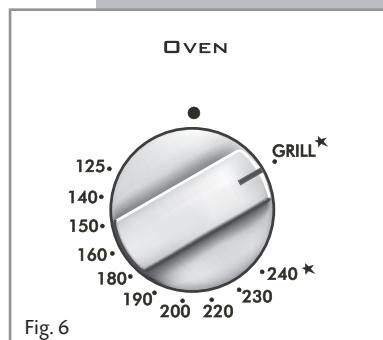


Fig. 6

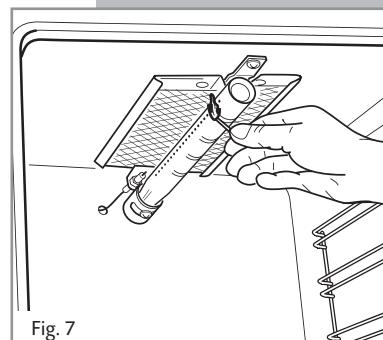


Fig. 7



Traditional Grilling

Very important: always use with the door ajar (Fig. 8).

Switch the grill on, setting the knob to position **GRILL***.

Leave to warm up for approximately 5 minutes with the door ajar.
Place the food inside positioning the rack as near as possible to
the grill.

Insert the drip pan under the rack to collect the cooking juices.

The operation of the grill should not exceed 30 minutes.

**Attention: the oven door becomes very hot during
operation. Keep children away.**

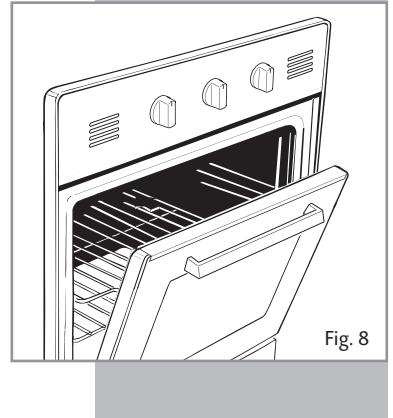


Fig. 8

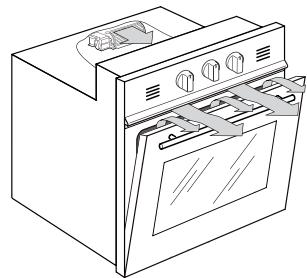


WARNING!!



**The grill burner must be used with the door ajar only.
The cooling fan air flow (below the control panel) allows a
correct discharging of the hot air coming from the inside
of the cavity.**

**Do not use the grill burner if the cooling fan is not
operating (e.g. mains failure, cooling fan broken).**



Oven Light

The oven provides an interior lamp to allow the visual inspection
during the cooking.

To light the oven lamp turn the knob fig. 9, to the symbol

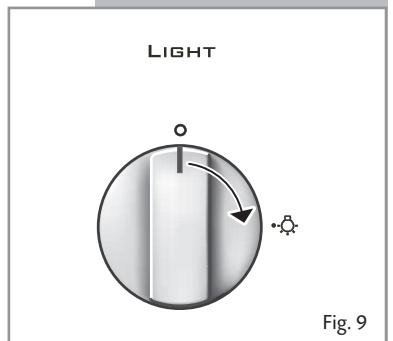


Fig. 9

Cooking Guide

Your gas oven is a newly designed oven which incorporates an indirect burner located under the oven base plate.

If you have previously been used to cooking with gas you may need to slightly alter your cooking methods. The bottom of the oven is hot and is ideal for browning the underside of shallow pastry dishes and pizzas. Other items should be cooked nearer the top of the oven.

When baking cakes, scones etc on more than one shelf the best results will be achieved by swapping the shelf positions over half way through the cooking process.

Safety

NEVER allow fat to build on the oven base.

As with all ovens, clean and empty fat regularly from the trays and oven base to avoid the possibility of fat fires.

The oven contains a cooling fan at the top of the appliance which forces cool air over the fascia panel when the oven reaches a set temperature to prevent it from becoming too hot.

The fan will continue to operate after the oven has been switched off, until the appliance cools down. However, the oven door can become hot - keep children away from this appliance.

NEVER place anything on the bottom of the oven.

Do not line the oven walls with aluminium foil.

Do not place baking trays or the drip tray on the base of the oven chamber.



Temperature recipe guide

MARK	APPROX. TEMP.	HEAT OF OVEN	TYPE OF DISH TO COOK
1/2	125°C 257°F	Very cool oven	Meringue cakes, slow cooking items.
1	140°C 275°F	Cool oven	Milk puddings, very rich fruit cakes, i.e., Christmas.
2	150°C 300°F	Cool or slow oven	Stews, casseroles, braising, rich fruit cakes, i.e., Dundee.
3	160°C 325°F	Cool or slow oven	Biscuits, rich plain cakes i.e., Madeira. Low temp. roasting.
4	180°C 350°F	Warm oven	Plain cakes, Victoria sandwich, raised meat pies.
5	190°C 375°F	Moderate oven	Small cakes, savoury flans, fish.
6	200°C 395°F	Fairly hot oven	Plain cakes and buns, swiss rolls, fruit pies. High temp. roasting.
7	220°C 430°F	Hot oven	Bread and bread rolls etc., scones, flaky and rough puff pastry, yorkshire pudding.
8	230°C 450°F	Moderately hot oven	Sausage rolls, mince pies, puff pastry, pizza.
9	240°C 465°F	Very hot oven	Browning ready cooked dishes.

Care and Maintenance

We advise you to clean the appliance when it is cold, especially the enamelled surfaces. In order to maintain the condition of the enamelled parts, clean and wipe frequently with hot soapy water.

Rub gently so as not to damage the surface. Never use abrasive cleaning products. Do not leave acid or alkaline residues (lemon juice, vinegar, salt, tomato etc.) on the enamelled surfaces.

NOTE: Any cleaners such as spray or stick cleaners which are used on enamel must have the VEDC (Vitreous Enamel Development Council) seal of approval and the manufacturer's instructions must be followed.

WARNING

When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

Inside of Oven

The oven should always be cleaned after use when it has cooled down. The cavity should be cleaned using a mild detergent solution and warm water. Suitable proprietary chemical cleaners may be used after first consulting with the manufacturers recommendations and testing a small sample of the oven cavity. Abrasive cleaning agents or scouring pads/cloths should not be used on the cavity surface.

NOTE: The manufacturers of this appliance will accept no responsibility for damage caused by chemical or abrasive cleaning.

Enamelled Parts

All the enamelled parts must be cleaned with a sponge and soapy water only or other non-abrasive products.

Dry preferably with a micro fibre or soft cloth.

Acidic substances like lemon juice, tomato sauce, vinegar etc. can damage the enamel if left too long.

Stainless Steel Surfaces (CD 308/1 Stainless Steel Models)

CAUTION

The STAINLESS STEEL front surfaces used in this oven are protected with a Special Lacquer to reduce finger-print marks.

To avoid damaging this lacquer, do not clean the stainless steel with abrasive cleaners or abrasive cloths or scouring pads.

ONLY SOAP/WARM WATER MUST BE USED TO CLEAN THE STAINLESS STEEL SURFACES.

IMPORTANT:
Before any operation of cleaning and maintenance disconnect the appliance from the electrical supply.

ATTENTION:
Let the oven cool down and pay special attention no to touch the hot heating elements inside the oven cavity.

CAUTION:
Do not use abrasive substances or non-neutral detergents as these will irreparably damage the surface.

CAUTION:
Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.

CAUTION:
Do not store flammable material in the oven.

Stainless Steel Surfaces - Painted And Aluminium Parts - Silk-Screen Printed Surfaces

Clean using an appropriate neutral product. Always dry thoroughly.

IMPORTANT: these parts must be cleaned very carefully to avoid scratching and abrasion. You are advised to use a soft cloth and neutral soap.

Assembling and Dismantling of the Side Runner Frames

- Fit the side runner frames into the holes on the side walls inside the oven (fig. 10).
- Slide the drip pan and rack into the runners as shown in fig. 11.

The rack must be fitted so that the safety catch, which stops it sliding out, faces the inside of the oven.

- To dismantle, operate in reverse order.

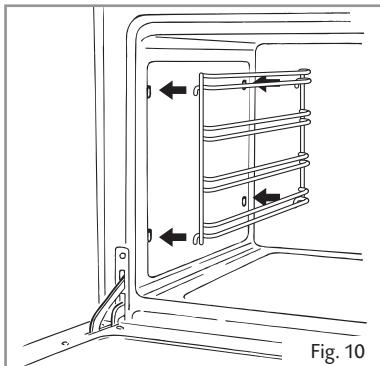


Fig. 10

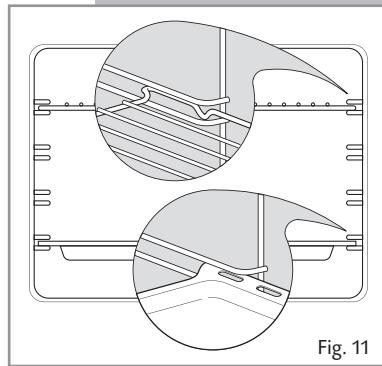


Fig. 11

Oven Door

The inside window can be easily removed for cleaning by unscrewing the two fixing screws (Fig. 12).

Attention: When cleaning the oven door do not take off the rubber door packing and do not over tighten the fixing screws when refitting.

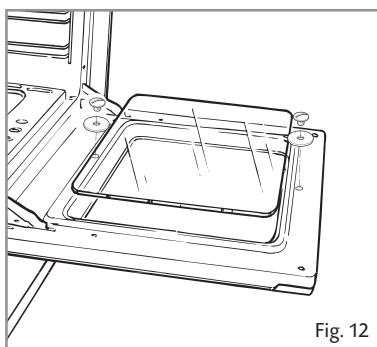


Fig. 12

CAUTION:
Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

Dismantling the Door

Please operate as follows:

- Open the door completely.
- Push down the lever "L" fig. 13 and, keeping it in this position, slowly close the door in order to block the hinge.
- Grip the door (as indicated in fig. 14) and, while closing it, release the two hinges as shown in fig. 15.

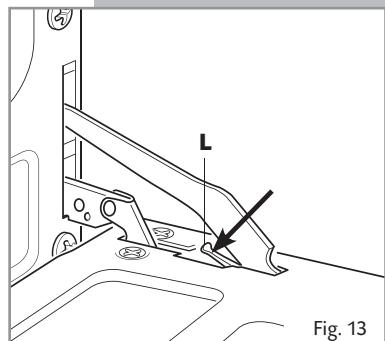


Fig. 13

Door Assembly

- Grip the door with your hands placed near the hinges and raise the levers "H" with your forefingers (fig. 15).
- Insert the hinges in their position until levers "H" are hooked.
- Open the door completely to obtain the release of levers "L".

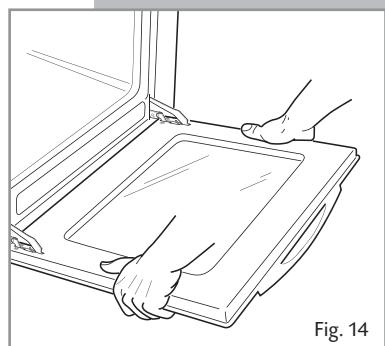


Fig. 14

Changing the Oven Light

1. Disconnect the electrical power supply (for example, by switching off the main power switch).
2. Unscrew the light cover
3. Fit a new bulb.
4. Refit the cover.

Note:

Use only bulbs designed to resist up to 300°C with the following characteristics: 230 V, type E14 and same power (check watt power as stamped in the bulb itself) of the replaced bulb.

Oven bulb replacement is not covered by your guarantee.

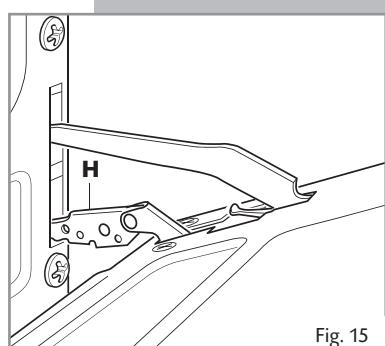


Fig. 15

ADVICE FOR THE INSTALLER

Appliance installation and maintenance must only be carried out by QUALIFIED TECHNICIANS and in compliance with the local safety standards.

- Failure to observe this rule will invalidate the warranty.
- Always disconnect the appliance from the electrical supply before carrying out any maintenance operations or repairs.
- The walls surrounding the oven must be made of heat-resistant material.
- Taking care NOT to lift the oven by the door handle.

WARNING

When correctly installed, your product meets all safety requirements laid down for this type of product category.

However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

Location

The appliance may be installed in a kitchen, Kitchen/diner or a bed sitting room, but not in a room or space containing a bath or a shower.

The appliance must not be installed in a bed-sitting room of less than 20 m³.

The appliance is designed and approved for domestic use only and should not be installed in a commercial, semi commercial or communal environment.

Your product will not be guaranteed if installed in any of the above environments and could affect any third party or public liability insurances you may have.

The oven is designed to fit into a cabinet of 600 mm width.

The oven can be built in or built under the kitchen units, but you must ensure that it is properly ventilated. In the diagram the built in oven is ventilated by means of a space at the top of the kitchen cabinet.

There are many other methods of ventilating your oven.

Consult a qualified engineer for advice.

IMPORTANT: If the oven is being installed into a built under oven housing unit ensure that the front rail at the top of the unit is not installed as it will restrict ventilation.

Important

Ensure that air can flow freely around the housing area.

If the oven is being installed into a fully enclosed built under oven housing unit it may be necessary to cut a small slot in the top of the plinth fitted under the unit.

Cut a section 400 mm wide and a minimum of 15 mm high to allow air to pass under the unit.

Failure to allow adequate ventilation to the appliance may result in over heating or damage to adjacent units.

Lift the oven carefully into position on the shelf, taking care NOT to lift it by the door handle. If you lower the oven door, you will see 4 screw holes, 2 on each side of the oven.

The oven should then be secured to the housing by fitting screws into these holes.

Remember the housing should not be free standing but secured to the wall and/or adjacent fittings.

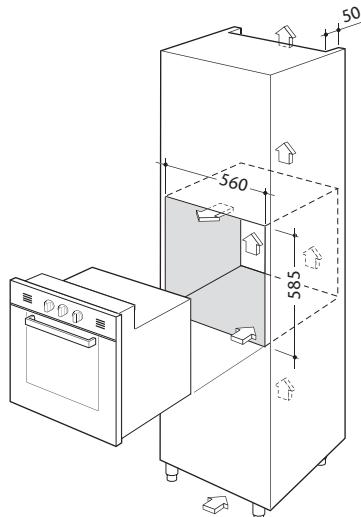


Fig. 16

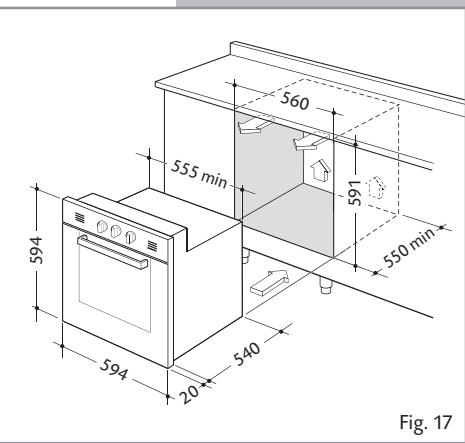


Fig. 17

Provision for Ventilation

- The appliance should be installed into a room or space with an air supply in accordance with BS 5440-2: 2000.
- For rooms with a volume of less than 5m^3 - permanent ventilation of 100cm^2 free area will be required.
- For rooms with a volume of between 5m^3 and 10m^3 a permanent ventilation of 50cm^2 free area will be required unless the room has a door which opens directly to the outside air in which case no permanent ventilation is required.
- For rooms with a volume greater than 10m^3 - no permanent ventilation is required.

Note: Regardless of room size, all rooms containing the appliance must have direct access to the outside air via an openable window or equivalent.

- Where there are other fuel burning appliances in the same room, BS 5440-2: 2000 should be consulted to determine the correct amount of free area ventilation requirements.
- The above requirements allow also for use of a gas oven and grill but if there are other gas burning appliances in the same room, consult a qualified engineer.

Gas Installation

Important Note

This appliance is supplied for use on NATURAL GAS or LPG (check the gas regulation label attached on the appliance).

- Appliances supplied for use on NATURAL GAS: they are adjusted for this gas only and cannot be used on any other gas (LPG) without modification. The appliances are manufactured for conversion to LPG.
- Appliances supplied for use on LPG: they are adjusted for this gas only and cannot be used on any other gas (NATURAL GAS) without modification. The appliances are manufactured for conversion to NATURAL GAS.

If the NATURAL GAS/LPG conversion kit is not supplied with the appliance this kit can be purchased by contacting the After-Sales Service.

Installation and Service Regulations (United Kingdom)

It is a legal requirement that all gas appliances are Installed & Serviced by a competent person in accordance with the current editions of the following Standards & Regulations or those regulations appropriate to the geographical region in which they are to be installed:

- Gas Safety (Installation & Use) Regulations
- Building Regulations
- British Standards
- Regulations for Electrical Installation

Installation and service of any gas product must be made by a suitably qualified and registered person competent on the type of product being installed or serviced and holding a valid certificate of competence for the work being carried out. Currently the proof of competence is the Accredited Certification Scheme (ACS) or S/NVQ that has been aligned to the ACS.

It is also a requirement that all businesses or self employed installers are members of a class of person approved by the Health and Safety Executive.

Failure to install the appliance correctly could invalidate any manufacturers warranty and lead to prosecution under the above quoted regulation.

Gas Connection

The installation of the gas appliance to Natural Gas or LP Gas must be carried out by a suitably qualified and registered installer. Installers shall take due account of the provisions of the relevant British Standards Code of Practice, the Gas Safety Regulations and the Building Standards (Scotland)(Consolidation) Regulations issued by the Scottish Development Department.

Installation to Natural Gas

Installation to Natural Gas must conform to the Code of Practice, etc.
The supply pressure for Natural Gas is 20 mbar.
The installation must conform to the relevant British Standards.

Installation to LP Gas

When operating on Butane gas a supply pressure of 28-30 mbar is required. When using Propane gas a supply pressure of 37 mbar is required.
The installation must conform to the relevant British Standards.

Warning: Only a suitably qualified and registered installer, also with technical knowledge of electricity should install the appliance. He should observe the Regulations and Codes of Practice governing such installation of gas appliances.

Note: It is recommended that the gas connection to the appliance is installed with a flexible connecting tube made to BS5386.

Notes:

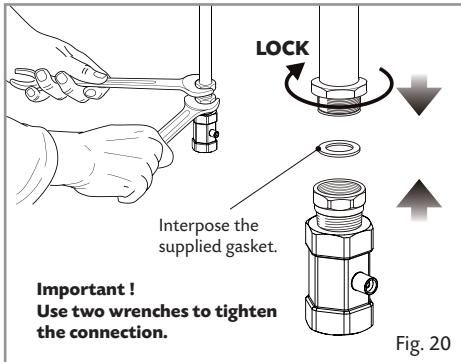
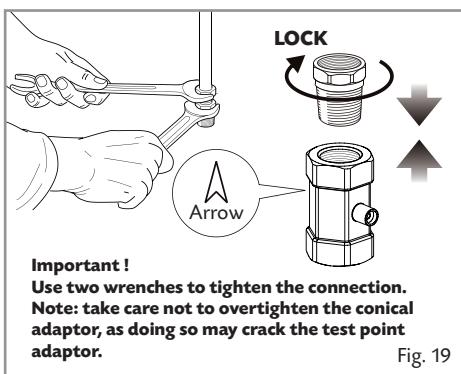
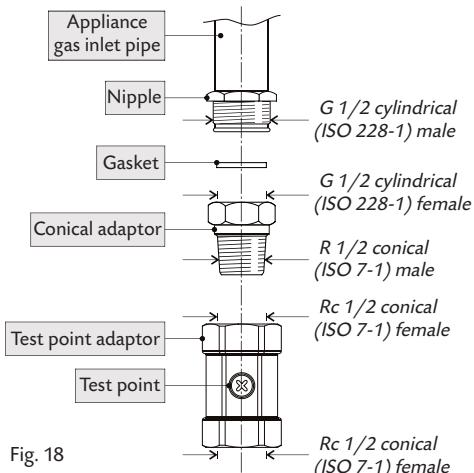
- **Flexible hoses can be used where the sited ambient temperature of the hose does not exceed 70°C. These hoses must be manufactured in accordance with BS669 part 1 and be of the correct construction for the type of gas being used.**
- **Gas hoses designed for natural gas MUST NOT be used for supplying LPG gas (LPG gas hoses can be identified by a either a red band or stripe on the rubber outer coating of the hose). The hose should not be crushed or trapped or be in contact with sharp or abrasive edges.**

If installation is to be carried out using a flexible connector (to BS669), then the following points must be adhered to:

Note: The gas installation pipes and the final connection to the appliance connecting pipe shall be sufficient size to maintain the heat output of the appliance as specified under **installation**.

1. The appliance flexible connector should not be subject to undue forces, either in normal use whilst being connected or disconnected.
2. The appliance flexible connector should not be subject to excessive heat by direct exposure to flue products or by contact with hot surfaces.
3. The socket into which the plug of the appliance flexible connector fits should be permanently attached to a firmly fixed gas installation pipe and positioned such that the hose hangs freely downwards.
4. The appliance flexible connector should be positioned such that it will not suffer mechanical damage; eg abrasion from the surrounding kitchen furniture which may be moved in use, such as a door or drawer, or by being trapped by a stability device.
5. The plug-in connector should be accessible for disconnection after moving the appliance.

Installing the test point adaptor



Using a suitable leak detection fluid solution (e.g. Rocol) check each gas connection one at a time by brushing the solution over the connection.

The presence of bubbles will indicate a leak.

If there is a leak, tighten the fitting and then recheck for leaks.

IMPORTANT! Do not use a naked flame to test for leaks.

OK



Conversion to Natural Gas or to LPG

This appliance is regulated to work with the gas indicated in the gas regulation label.

If it has to work with another type of gas (L.P.G. or Natural gas), before the appliance is connected you must substitute the oven and grill burner injectors as follows:

a) Replacement of the Oven Burner Injector

Open the oven door completely.

- Remove the burner cover (Fig. 22).
- Remove the burner by unscrewing the two front screws (Fig. 23). Take care not to damage the wire to the ignition electrode and the safety valve probe.
- Unscrew the oven burner injector (Fig. 24) using a 7 mm spanner and substitute it with one (see table) of the correct size.
- Replace all the components by following in reverse the operations explained above.

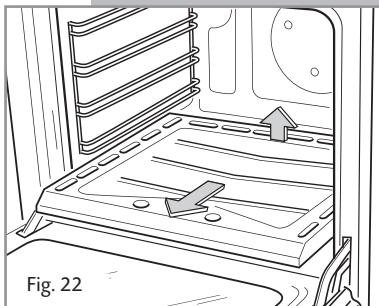


Fig. 22



Fig. 23



Fig. 24

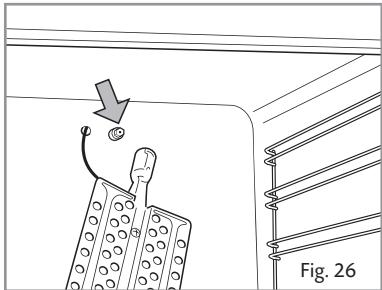


Fig. 26

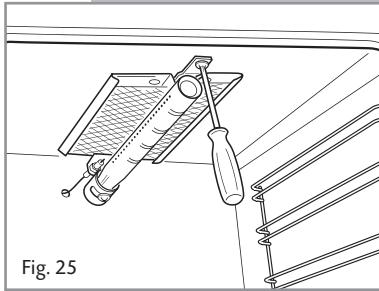


Fig. 25

Table for the Choice of the Injectors**(GB) Cat: II 2H3+**

Burners	Nominal Power kW	Reduced Power kW	G30 - 28-30 mbar G31 - 37 mbar		G20 - 20 mbar	
			Ø Injector 1/100 mm	Ring opening [mm]	Ø Injector 1/100 mm	Ring opening [mm]
OVEN	3,000	0,650	83	15 *	125	4 *
GRILL	2,300	-	76	fully open*	115	8 *

(*) Reference value

IMPORTANT: All intervention regarding installation maintenance and conversion of the appliance must be fulfilled with original factory parts.

The manufacturer declines any liability resulting from the non-compliance of this obligation.

Flames Regulation of the Oven and Grill Burners

Using a cross-head screwdriver, slacken the screw securing the air flow regulation collar (figs. 27 and 28) and move the collar forward or backward to increase or reduce the air aperture in accordance with gas type and the indications in the "**Table for the Choice of the Injectors**".

Light the burner and check the flame.

Warning: The regulation of the flames must only be carried out by a suitably qualified and registered installer.

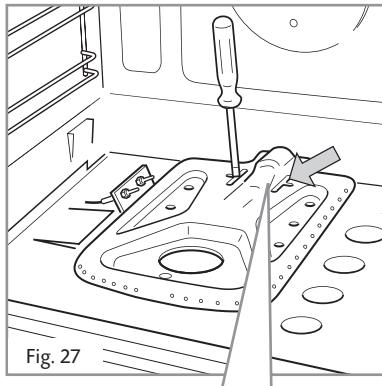


Fig. 27

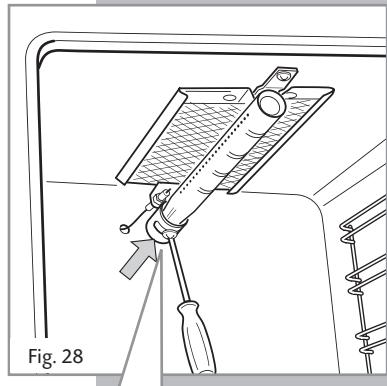
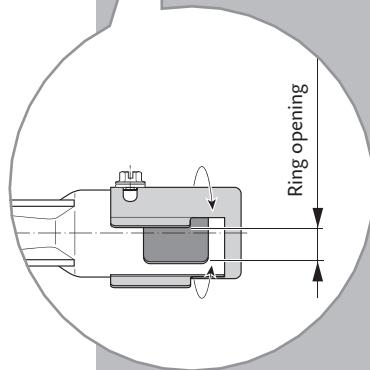
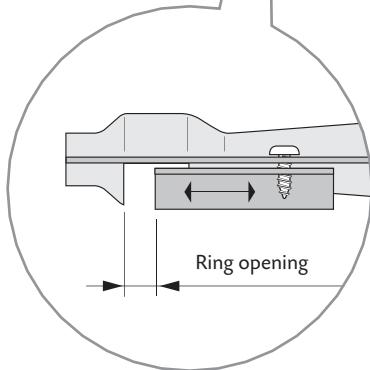


Fig. 28



Regulation of the Minimum Flame

This needs to be done only for the oven burner (the grill is a fixed capacity) by acting on the thermostat. Considering that in the minimum position the flame must have a length of about 4 mm and must remain lit even with a brusque passage from the maximum position to that of minimum.

The flame adjustment is done in the following way:

- Light the oven burner by turning the knob on position **•240★**.
- Let the oven pre-heat for about 10 minutes, then take the knob to position **125•** (minimum) to operate at by-pass flow.
- Remove the thermostat knob and by means of a thin screwdriver pass by the hole in the facia panel to unscrew of 3 turns the by-pass screw **G** (fig. 29).
- Slowly tighten the by-pass screw **G** (fig. 29) until you get a flame of 3-4 mm long.
- Turn off the burner and reassemble the knob.
- After regulation (always with oven hot and the oven door closed) check the stability of the flame with a passage from the maximum to minimum position.

The grill is a fixed capacity and does not be adjusted.

N.B.: For Liquid gas (G 30/G 31) the screw **G** must be tightened thoroughly.

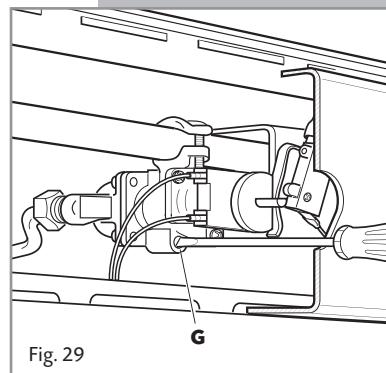


Fig. 29

Mains Electricity Connection

Incorrect installation may be dangerous and the manufacturer can not be held responsible.
Warning! This appliance must be earthed The manufacturer declines all responsibility for any problem caused by failure to observe this rule.

THIS APPLIANCE MUST BE CONNECTED TO THE MAINS SUPPLY BY A COMPETENT PERSON, USING FIXED WIRING VIA A DOUBLE POLE SWITCHED FUSE SPUR OUTLET AND PROTECTED BY A 3A FUSE.

We recommend that the appliance is connected by a qualified electrician, who is a member of the N.I.C.E.I.C. and who will comply with the I.E.E. and local regulations.

The wires in the mains lead of this appliance are coloured in accordance with the following code:

Green & Yellow = Earth, Blue = Neutral, Brown = Live.

As the colours of the wires in the mains lead for the appliance may not correspond with the coloured markings identifying the terminals connecting to the fuse spur, proceed as follows:

- The wire which is coloured green and yellow must be connected to the terminal marked E (Earth) or coloured green.
- The wire which is coloured blue must be connected to the terminal marked N (Neutral), or coloured black.
- The wire which is coloured brown must be connected to the terminal marked L (Live), or coloured red.

Note: Use a 3A Fuse

Assembly and electrical connection should be carried out by specialised personnel.

When installing this product we recommend you seek the help of another individual.

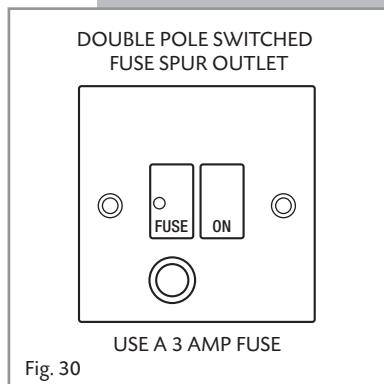


Fig. 30

Appliance Servicing

CDA provide a quality and effective after-sales service to cover all your servicing needs.

Please attach your receipt to this page for safekeeping.

Please help us to help you by having the following information available when booking a service-call:

1. Model type, make and model – see the product data plate.
2. Evidence of installation / purchase date
3. Retailer where appliance was purchased
4. Clear and concise details of the fault
5. Full address including postcode and any contact phone numbers

Contact telephone numbers

CDA Customer Care Department

– Telephone: 01949 862012

– Fax: 01949 862003

– Email: service@cda.eu



To contact our Customer Care Department, or for Service,
please contact us on the details below.